



**HIGHLAND MANOR**  
WINERY

## *Perfect Charcuterie Board*

Your kitchen, our wine. Use this pairing guide to create a charcuterie sensation. We recommend our White Riesling to pair with a charcuterie board. It provides just the right amount balance of tart and sweetness to complement cheese and meats.

### *Cheeses & Nuts*

Havarti  
Gouda  
Feta  
Candied Walnuts  
Toasted Almonds

### *Spreads*

Candied Walnuts  
Apricot or Cherry Preserve  
Brown Mustard  
Lavender Honey

### *Fruit & Veggies*

Sliced Pears  
Fresh Grapes  
Sliced Strawberries  
Sliced Cucumber

### *Meats*

Try meats that have a "sweet and salty" balance like prosciutto, serrano, deli ham, or smoked sausage.

### *Bread & Crackers*

Sliced Baguette  
Thin Breadsticks  
Rosemary Crisps  
Crostoni

### *Garnish*

Green Olives  
Fresh Mint  
Arugula  
Gherkins (tiny pickles)



### *Order Online*

[www.highlandmanorwinery.com](http://www.highlandmanorwinery.com)

### *Buy in Store*

Monday - Saturday 10-6 CST  
Sunday 12-6 CST



# Strawberry Shortcake

PAIR WITH HIGHLAND MANOR WINERY'S  
BERRY BLISS

## Strawberry Topping

2 pints ripe strawberries  
1/2 cup sugar

Cut strawberries into halves or quarters. Gently crush about a quarter of the berries with a fork to release their juices. Mix with remaining berries and the 1/2 cup of sugar, adding more sugar if necessary. Set aside, covered, for about half an hour to develop flavor.

## Whipped Topping

Remaining cream from shortcake (about 1 3/4 cup)  
1/4 teaspoon vanilla extract

Beat remaining cream until it thickens. Add vanilla. Beat again just until thick.

## Shortcake

4 cups flour  
3 tablespoons sugar  
1/4 teaspoon salt  
5 teaspoons baking powder  
1 1/4 cups butter  
3 cups whipping cream

Preheat oven to 450 degrees.

Into a large mixing bowl, sift together flour, 3 tablespoons sugar, salt and baking powder. Add 3/4 cup of softened butter, and rub into dry ingredients. Add 1 1/4 cups cream, and mix to a soft dough. Knead the dough for one minute on a lightly floured surface, then roll it out to about 1/2 inch thickness. Using a 3-inch biscuit cutter, cut an even number of rounds - 2 rounds per serving.

Use a little of the butter to grease a baking sheet. Place half the rounds on it. Melt remaining butter and brush a little on the rounds; place remaining rounds on top. Bake for 10 to 15 minutes, or until golden brown.

Place a bottom half of a shortcake on each plate. Top with a generous spoonful of berries. Cover with a top half, add a few more berries, and top with whipped cream. Serve immediately.

ORIGINAL  
RECIPE LINK



FOR OTHER RECIPES VISIT:

[HTTPS://WWW.HIGHLANDMANORWINERY.COM/MONTHLY-RECIPES](https://www.highlandmanorwinery.com/monthly-recipes)

# Strawberry Spritzer



## What You Need

- 3 ounces Berry Bliss
- 1 ounce vodka
- 3 fresh strawberries
- 1 Tablespoons agave nectar
- Juice of  $\frac{1}{4}$  lemon
- 1  $\frac{1}{2}$  ounces soda water.

## Instructions

In the bottom of a mixing glass, muddle the strawberries in the lemon and agave nectar. **1**

Add Berry Bliss and vodka and shake well with ice. **2**

Strain over ice into a wine glass and top with soda water. **3**